"The Club,"

INC.

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TUESDAY, APRIL 15, 1958

Dinner Menu

SNAILS EN WINESAUCE 1.00
MARINATED HERRING EN SOUR CREAM
CHOPPED CHICKEN LIVERS ON TOAST
TOMATO OR GRAPE JUICE
KING CRABMEAT COCKTAIL
ANTIPASTO
OYSTER ROCKEFELLER 1.50
ICE COLD VICHYSSOISE
CALICO CHOWDER

BLUE POINT OYSTERS ON HALF SHELL .35
ANCHOVY OR PINK SALMON CANAPE
FRUIT COCKTAIL, "THE CLUB"
LOUISIANA SHRIMP SUPREME
HALF GRAPEFRUIT
RAVIOLA PARMESAN
CHICKEN BROTH, VERMICELLI

STUFFED JUMBO SHRIMP ALA THE CLUB	3.75
FRESH LOBSTER ALA THERMIDO EN CASSEROLE	3.50
SUGAR CURED HAM STEAK, RED GRAVY	3.50
DOUBLE BREAST OF CHICKEN, WILD RICE, MORNAY	3.75
ROAST PRIME RIB OF BEEF AU JUS	4.50
GRILLED U.S. CHOICE SIRLOIN STEAK, MARCHAND D'VIN	4.00
HALF BROILED CHICKEN EN WINE SAUCE	3.50
WHOLE FLOUNDER STUFFED WITH CRABFLAKE	3.25
FRIED HALF SPRING CHICKEN, COUNTRY STYLE	3.50
SWEDISH BAKED LONG ISLAND DUCKLING, RICE STUFFING, APPLES	3.75
GRILLED PRIME FILET MIGNON, MUSHROOM SAUCE	5.00
BROILED CORNISH GAME HEN, WILD RICE	4.00
GRILLED LAMB CHOPS MINT JELLY	3.75

FRESH BRUSSEL SPROUTS
STEWED TOMATOES
ESCALLOPED POTATOES
CORN PUFF

SALAD BOWL, HEAD LETTUCE, CHOICE OF DRESSING
FRESH FRUIT SALAD, POPPY SEED DRESSING

LANTERN SUNDAE
CAN CAN SUNDAE
ORIENTAL SUNDAE
GEISHA GIRL SUNDAE
CREME DE MENTHE SUNDAE
FUDGE CRUMBLES WITH ICE CREAM
ICE CREAM SNOWBALL, CHOCOLATE SAUCE
PINEAPPLE, LEMON OR RAINBOW SHERBET

COFFEE OR RUM ICE CREAM
CHOICE OF ASSORTED CHEESES
BRANDIED PEACH
PRINCESS CUP
CHESS PIE
FRESH APPLE PIE
LEMON ICE BOX PIE

COFFEE HOT CHOCOLATE TEA MILK
CAFFEE ESPRESSO .30 PER CUP EXTRA

SPECIAL: U.S. PRIME SIRLOIN STEAK, FRENCH FRIED POTATOES	5.00
SAME STEAK ON THE ABOVE DINNER	7.00
U.S. PRIME T-BONE STEAK, FRENCH FRIED POTATOES	5.50

A Word About Wines...

Nearly a third of all the wine of the world is produced in France—seven billion bottles a year—ten times as much as the United States makes. More table wine is consumed in the City of Paris than in our entire country. France has been described as one great vineyard when actually it is a country without any large vineyards. At least a dozen in California are bigger than France's biggest. In France, however, there are literally tens of thousands of small producers, all taking a jealous pride in what they make, and sending the best to market under their own labels and names.

Red wines are best to complement roast beef, steaks, lamb and game. White wines are best with fish, fowl, other light dishes and desserts. However, custom only suggests, never dictates. Wines should be enjoyed solely according to your taste—when and how you please.

Imported Red Wines

CHATEAUNEUF DU PAPE	(Burgundy)	(25 Ounces)	7.50
CHAMBERTIN	(Burgundy)	(25 Ounces)	8.00
CHATEAU LA TOUR DE MONS	(Bordeaux)	(25 Ounces)	9.00
MIRAFIORE CLASSICO	(Chianti)	(Full Quart)	5.00
ST. EMILION CRUSE		(25 Ounces)	7.50
BEAUJOLAIS CRUSE		(25 Ounces)	7.50

Imported White Wines

B & G SAUTERNE, 1955	(Bordeaux)	(12 Ounces)	3.00
B & G GRAVES, 1955	(Bordeaux)	(12 Ounces)	3.00
CRUSE CHABLIS, 1962	(Burgundy)	(4/5 Quart)	6.00
CHATEAU Y QUEM, 1948	(Bordeaux)	(12 Ounces)	5.00
J. KAYSER ZELTINGER, 1957	(Moselle)	(12 Ounces)	3.00
LIEBFRAUMILCH "SONES DE RHEINS"		(25 Ounces)	6.00
MUMM'S EXTRA DRY CHAMPAGNE		(4/5 Quart)	9.50
BARSAC, 1962	(Bordeaux)	(25 Ounces)	8.00

Domestic Red Wines

TAYLOR'S BURGUNDY	(New York)	(4/5 Quart)	3.50
PAUL MASSON VIN ROSE	(California)	(4/5 Quart)	3.50
PAUL MASSON VIN ROSE	(California)	(12 Ounces)	2.50
TAYLOR'S PORT	(New York)	(4/5 Quart)	3.50
TAYLOR'S ROSE	(New York)	(4/5 Quart)	3.50
PAUL MASSON RICH RUBY	(California)	(4/5 Quart)	3.50
MOULIN ROUGE SPARKLING BURGUNDY		(4/5 Quart)	7.50
MOULIN ROUGE PINK CHAMPAGNE		(4/5 Quart)	7.50
BEAU JOLAIS		(12 Ounces)	2.50

Domestic White Wines

TAYLOR'S RHINE	(New York)	(4/5 Quart)	3.50
TAYLOR'S SAUTERNE	(New York)	(4/5 Quart)	3.50
PAUL MASSON RHINE	(California)	(4/5 Quart)	3.50
PAUL MASSON RHINE	(California)	(12 Ounces)	2.00
PAUL MASSON PINOT BLANC	(California)	(4/5 Quart)	4.00
PAUL MASSON PINOT BLANC	(California)	(12 Ounces)	2.25
TAYLOR'S CHAMPAGNE	(New York)	(4/5 Quart)	7.50
CHAMPAGNE		(4/5 Quart)	3.50
GOLD SEAL SAUTERNE	(New York)	(4/5 Quart)	3.50
TAYLOR'S DRY SHERRY	(New York)	(4/5 Quart)	3.50
TAYLOR'S CREAM SHERRY	(New York)	(4/5 Quart)	3.50
GOLD SEAL DRY SHERRY	(New York)	(4/5 Quart)	4.00

Appetizers

(A LA CARTE)

ICED FRESH JUMBO SHRIMP COCKTAIL $1.25
CELERY HEARTS & OLIVES ..... .75
SALMON de L'ADOUR ..... .85
MARINATED HERRING ..... .65
SNAILS (ESCARGOTS DE VIGNE) BOURGUIGNONNE $1.25

Entrees

LE GOURMET DINNER
(20 MINUTES)

QUICHE LORRAINE
COQ-AU VIN GRANDMERE
HEARTS OF PALM
MELBA PEACH
BEVERAGE

$5.75

SUMMER DINNER
– COLD –

PRINCESS SALAD
LOBSTER A LA PARISIENNE
STUFFED TOMATOES
STRAWBERRY CINDERELLA
BEVERAGE

$5.75

Includes Appetizer - Salad - Vegetables and Dessert from D'Hote Menu . . . . (Complete Dinner)

BROILED CHOPPED SIRLOIN STEAK
MUSHROOM SAUCE
FRENCH FRIED ONION RINGS
$3.75

GRILLED SPRING LAMB CHOPS (20 MINUTES)
AU CRESSON
MINT JELLY
$5.00

FILET OF SOLE LOUIS XIV
SHRIMPS - SAUCE
$4.75

TENDERLOIN OF BEEF
AND MUSHROOM BROCHETTE
WITH ORIENTAL RICE
$4.25

STUFFED BROILED SOUTH AFRICAN LOBSTER TAIL
HOUSE STYLE
$6.00

JUMBO GULFSTREAM FROG LEGS
SAUTEED - PROVENCALE
EN CASSEROLE
$4.50

SAUTEED SWEETBREADS
PORT WINE SAUCE
$5.00

Table d'Hote Menu

"EVERY MEAL A PLEASANT MEMORY"

APPETIZERS:

FRESH FRUIT COCKTAIL

PETITE SHRIMP COCKTAIL

CHILLED TOMATO OR FRUIT JUICE

SOUP DU JOUR

QVICHE LORRAINE

"THE CLUB" EGGS EN GELEE

CHILLED VICHYSSOISE

FRENCH ONION SOUP

Entrees

BROILED OR FRIED HALF SPRING CHICKEN, SPICED CRABAPPLE 3.75

FRIED JUMBO BUTTERFLY SHRIMP, TARTAR SAUCE 3.75

VEAL ESCALOPPINI CHASSEUR SAUCE 4.00

STUFFED EGGS BOUCALAIS WITH OYSTER ON SPINACH IN CASSEROLE 4.25

ROAST LONG ISLAND DUCKLING, RICE, CHERRY SAUCE 4.50

BROILED FILET GULFSTREAM RED SNAPPER, ALMONDINE 4.50

SAUTEED COLORADO RAINBOW TROUT, MEUNIERE 4.50

U. S. PRIME RIB EYE STEAK, du CHEF 4.75

"CLUB" CHAR-BROILED PRIME T-BONE STEAK 5.50

U. S. PRIME FILET MIGNON, HENRY IV (with Bearnaise Sauce) 6.50

CHATEAUBRIAND BOUQUETIERE, POMME DUCHESSE (FOR TWO PERSONS) 13.50

Our Specialties

COMPLETE DINNER

PRIME STRIP SIRLOIN STEAK
$7.00

COMPLETE DINNER

ROAST PRIME RIB OF BEEF AU JUS
$4.75

VEGETABLES: BAKED IDAHO POTATO - BUTTERED WHOLE PEARL ONIONS -

BROCCOLI HOLLANDAISE - REAL FRENCH FRIED POTATOES -

CREAM SPINACH, ALMONDINE - CAULIFLOWER AU GRATIN

SALADS: TOSSED GARDEN GREEN - COTTAGE CHEESE WITH FRUIT - GREEK SALAD

PRINCESS SALAD - FRUIT SALAD - POPPY SEED DRESSING (Our Specialtie)

DESSERTS: FRUIT JELLO CHANTILLY - APPLE PIE - FRENCH ICE CREAM - PIE du JOUR

RAINBOW - PINEAPPLE OR ORANGE SHERBET

STRAWBERRY CINDERELLA (Our Specialtie)

MELBA PEACH

YOUR FAVORITE SUNDAE

CHERRIES JUBILEE (FOR TWO OR MORE) .50

Coffee Tea Milk